

PRODUCT ANALYSIS FOR FOOD BASED MENU PLANNING METHOD

In lieu of a CN label, this product analysis form is an example of one that the food processor may use to provide information to assist the purchaser in determining to what extent a meat product contributes to the meal pattern requirement.

Product Name: _____

Product Code: _____

List Variety (ies) of Meat Used In Product: _____

Total Weight Per Portion of Uncooked Product _____

Weight of Raw Meat _____

Percent Fat of Raw Meat _____

*Weight of Dry VPP _____

*Percent Protein in Dry VPP _____

*Weight of Raw Meat and VPP (*include any liquid added for hydration*) _____

*Type of VPP Used: Flour _____ Isolate _____ Concentrate _____

Weight of Other Ingredients _____

Total Weight of Precooked Product _____

Weight of Breading if Used _____

Weight of Precooked Meat **(with VPP)* _____

I certify that the above information is true and correct, and that the above meat product (ready for serving) contains _____ ounces of cooked lean meat/meat alternate when prepared according to directions. I understand that the above-named product will be used as a meal component for which Federal reimbursement will be claimed and that records are available to support the information indicated above.

Signed

Title

Company

Date

*This information is needed if a creditable Vegetable Protein Product (VPP) is used in the product and counted toward meeting the two-ounce meat/meat alternate requirement.

I further certify that the VPP used in this product, when hydrated or formulated, will not be more than 30% by weight of the raw meat. The VPP conforms to Food and Nutrition Services regulations. That is, the VPP used (1) contains at least 18% protein by weight when hydrated, (2) the biological quality of the protein in the VPP shall be at least 80% that of casein, and (3) contains the amounts and kinds of nutrients as required by FDA 43 FR 30472.